

CHRISTMAS BUFFET

DECEMBER 25, 2023 | 10:30 A.M.–2:00 P.M.

BREAKFAST ITEMS

SCRAMBLED EGGS WITH CRÈME FRAICHE & CHIVES
BACON & SAUSAGE LINKS (VEGAN SAUSAGE UPON REQUEST)
COWBOY BISCUIT WITH PEPPER GRAVY BAKE
VERMONT MAPLE SYRUP BRIOCHE FRENCH TOAST BAKE
SMOKED CHEDDAR SHREDDED POTATO CASSEROLE

STARTERS

CHARCUTERIE & CHEESE DISPLAY
assorted pâtés | chicken & duck rillettes | assorted jams, spreads & breads

CRUDITÉ
assorted dips

1905 COLUMBIANA SALAD
superfood kale blend tossed with green olives, artichoke hearts, shaved red onion, cubed
Roma tomatoes, shaved Romano and pecorino, julienne carrots | red wine & avocado oil vinaigrette

CARVING BOARD

DIAMONDBACK BEEF TENDERLOIN
Chef Rey's steakhouse rub | foie-infused marchand de vin

ENTRÉES & ACCOMPANIMENTS

CHICKEN FRANÇAISE
egg-battered pan-fried leg meat with lemon buttercream

SHRIMP GRITS
pan-roasted tiger shrimp over goat cheese and Tabasco white & yellow grits
roasted lemon & garlic butter

GARLIC & HERB WHIPPED POTATOES

ROASTED BUTTERNUT SQUASH & GREEN BEANS

DESSERTS

PANETTONE WITH ANISETTE CREAM | STICKY TOFFEE PUDDING

MARZIPAN STOLLEN | GINGERBREAD COOKIES

PEPPERMINT CHEESECAKE | ASSORTED BARS & COOKIES

\$52/ADULT, \$20/CHILD 5-12, FREE/CHILD 4 AND YOUNGER. PRICE INCLUDES SODA,
TEA, OR COFFEE. TAX AND GRATUITY NOT INCLUDED. 22% GRATUITY ADDED FOR
PARTIES OF SIX OR MORE. RESERVATIONS REQUIRED.

402-873-8740 OR ARBORDAYFARM.ORG/DINING

Timbers

AT LIED LODGE